

**CHOX**

Choco Holics Only

**TECHNICAL DATA**  
Date: February 24, 2016Name of Product: **COFFEE SQUARES**

Weight: 400 g

Cod.EAN: 8059020800161

Units per carton: 6

	Container Type (delivery method)	Height (cm)	Length (cm)	Depth (cm)
Product	Aluminum wrapper sealed in a cardboard box	3.7	22	22

Ingredients:

**Arriba Chocolate:** (Cacao min. 62% - Arriba Cacao, unrefined cane sugar, cocoa butter, Emulsifier: soy lecithin). Origin: Ecuador, Producer: **Dormori**, None (TO)**Water:** low residual oligomineral mountain water, Ph 6.6, Origin: Piemonte, Producer: **Lurisia****White Chocolate:** (Cane sugar, cocoa butter, milk powder, natural vanilla. Emulsifier: soy lecithin) Producer: **ICAM****Sugar:** unrefined cane sugar Reunion Q2. Origin: Ile de la Réunion. Distributor: Scarbolo Zuccheri**Ground Coffee:** 4.25%. Producer: Illy Cafe**ALLERGENICS**

Soy lecithin, milk

**Sugar Content:**

Package of 6 = 198 g



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**MICROBIOLOGICAL PARAMETERS:**

Total Bacterial Charge	< 20.000 CFU/g
<b>Staphylococcus coagulase positive</b>	
<b>Mold</b>	< 100 CFU/g
<b>Yeast</b>	< 100 CFU/g
<b>Escherichia coli-B glucuronidase positive</b>	Whole bacteria < 10 CFU/g
<b>Salmonella Spp</b>	Whole Bacteria < 10 CFU/g
<b>Listeria monocytogenes</b>	Absent

**ANALYSES**

BHT	Product free of preservatives and additives
BHA	Product free of preservatives and additives

**PRODUCTION PROCESS:**

Consists of method whereby chocolate (non-powder form) is emulsified with water at specific temperature. Coffee is added the mixture, but no additional substances. The mixture is placed in a mold. When the product is completely cooled, the chocolate square is removed from the mold and vacuum sealed.

**MODE OF CONSERVATION and DMD** (date of minimum durability)

The product is conserved through **vacuum sealing** and maintained refrigerated preferably **between 3°C and 6°C**. The DMD is measured at 8°C, with a duration of **150 days**.

**BREIF DESCRIPTION OF THE PRODUCT:**

**Coffee Squares** are made of a **dense chocolate cream** emulsified with water and accented with **notes of coffee** and fine soft grains of coffee within. The product does not contain any additives such as palm oil, hydrogenated fats, nor artificial aromas or colors, preservatives, or acidifiers. It can be cut into squares.

Chox is an innovative natural product of high quality, with an unexpected consistency, that makes it “fresh” with respect to its innovation, departure from the usual, and most importantly, the pureness of its form and flavor.

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**BREIF DESCRIPTION OF THE COMPANY:**

Chox was born three years ago through an innovative project of the product's creator, a consultant and instructor of marketing, communication, and innovation, with a background in pharmacy and flavor science. After a period of further experimentation, development and consumer testing, the company's founder added a talented group of professionals to his staff and Chox, as we know it today, came to fruition. Chox is produced in the laboratory of chocolatier Eppigner Bom Bom a Trieste, Italy.

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The President  
Dr. Fabio de Visintini